



ZINGARI RISTORANTE

BENVENUTI + NEW YEAR'S EVE

APERTIVO

Brut, Franciacorta, Ferghettina, Lombardia

ANTIPASTO

- GNOCCHI AL PESTO.** gnocchi, basil pesto v, N
- BARBABIETOLE E BURRATA.** beets, burrata, orange dijon vinaigrette GF, V
- POLPETTE AL FORNO.** baked meatballs, calabrian marinara, parmigiano
- MISTI CANZA.** mixed organic greens, gorgonzola, balsamic vinaigrette v
- BRUSCHETTA.** stracciatella toast, seared herbed tomato, olive, roasted garlic v
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle v
- PROSCIUTTO E BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil GF
- MOZZARELLA AL FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF
- CARPACCIO DI POLPO.** thinly sliced octopus, lemon olive oil, chickpea hummus, minced tomato, red onion GF, N
- TIMBALE.** grilled spring vegetables, heirloom tomato, fennel, eggplant, asparagus, bell pepper, roasted garlic, basil oil VG

PASTA, CARNE E PESCE

- SALMONE.** pan seared salmon, vegetable ragout, caper, white wine rosetta, basil oil GF
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil GF
- OSSOBUCO DI CINGHIALE.** roasted wild boar, red wine jus, mushroom risotto, white truffle oil GF
- COSTOLETTE D'AGNELLO.** grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes GF
- FILETTO DI VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage and butter gnocchi, asparagus GF
- INVOLTINI DI POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream, roasted potato, mixed vegetables GF
- SPAGHETTI POMODORO.** spaghetti, basil, sicilian garlic marinara v, GFO, VGO
- SPAGHETTI CON POLPETTE.** baked meatball spaghetti, basil, sicilian garlic marinara
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans
- TAGLIATELLE AL FUNGHETTO.** vegan tagliatelle, wild mushrooms, garlic, onion, extra virgin olive oil VG, GFO
- FETTUCCINE ALLA ZINGARA.** prawn fettucine, seared scallop, garlic, white wine, lemon, caper, calabrian chili GFO
- RIGATONI CON SALSICCIA.** herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano GFO
- PAPPARDELLE DELLA NONNA.** grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago GFO

DOLCE

- CHEESE CAKE.** classic style with berry coulis
- TIRAMISÙ.** mascarpone cream, ladyfingers, espresso, meyer rum, cocoa dust
- BREAD PUDDING.** oven baked, chocolate chips, cinnamon, caramel, vanilla gelato
- GELATO E SORBETTO.** vanilla, chocolate, pistachio, cappuccino, raspberry sorbetto
- MOUSSE AL CIOCCOLATO.** bittersweet chocolate mousse cake with chocolate wafer crust
- PROFITEROLES.** chocolate mousse cream puff, white chocolate sauce, milk chocolate curls

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FOCACCIA. rosemary focaccia, olive oil + 6.50 v

(vg) vegan | (vgo) vegan option | (v) vegetarian | (vo) vegetarian option | (gf) gluten-free | (gfo) gluten-free option | (n) nuts

\$110 (++) Christmas Three-Course Menu. Hospitality Included. Service charge added to all checks. No Phone Calls. Unplug.

APERITIVO ITALIANO

SPRITZ 15

Aperol Spritz

prosecco, aperol

Orange Blossom Spritz

prosecco, ramazzotti rosato

Bubbling Mary

prosecco, italicus, gin, lavender bitters

Penicillin

scotch, ginger-honey, lemon, islay

NEGRONI 16

Negroni

gin, campari, sweet vermouth

Il Fumoso

mezcal, campari, sweet vermouth

Boulevardier

rye whiskey, campari, sweet vermouth

BARMAN'S GUILTY PLEASURE 18

Rum Old Fashioned

ron barcelo rum, angostura bitters

CLASSIC ITALIAN APERITIVO 17

The Black Manhattan

straight rye whiskey, averna

Limoncello Drop

vodka, limoncello, fresh lemon

The Godfather

scotch whiskey, amaretto

Pineapple Breeze

ron barcelo rum, pineapple, lime

VINO | WINE BY THE GLASS

SPUMANTE

Brut, **Franciacorta**, Ferghettina, Lombardia N.V. 20/80

Brut, **Prosecco**, La Maschera, Veneto N.V. 18/72

Brut Rosé, Luca Piretti, Veneto N.V. 18/72

Frizzante, **Moscato** d'Asti, Batasiolo, Piemonte 2020 14/56

BIANCO

Chardonnay, Cambria, Santa Maria Valley, CA 2019 18/72

Pinot Grigio, Zenato, Veneto 2019 15/60

Sauvignon Blanc, Fleur du Cap, Stellenbosch 2019 15/60

ROSÉ

Rosé, La Sangliere 'Juliette', Provence 2018 15/60

ROSSO

Barbera, Castelvero, Piemonte 2018 18/72

Cabernet Sauvignon, The Big Red Monster, CA 2018 18/72

Chianti, Castiglioni (Frescobaldi), Toscana 2019 16/64

Malbec, Piattelli 'Reserve', Mendoza 2019 18/72

Montepulciano, Umani Ronchi 'Podere', Abruzzo 2019 18/72

Pinot Noir, Sartori, Veneto 2018 18/72

Super Tuscan, Remole (Frescobaldi), Toscana 2018 18/72

BIRRA | BEER + CIDER

805, Blond Ale	9	Speakeasy Prohibition, Amber Ale	9
Becks (non-alcoholic)	8	Stella, Pilsner	9
Budweiser, Lager	7	Drake's, India Pale Ale	9
Shock Top, Belgian White	9	Ace Perry Craft Cider <small>GF, V</small>	9